



Reciprocating Slicer



We are s/l/i/c/e/d bread!

Standard Features:

- Stainless steel framing
- Flighted infeed system with electronic infeed adjustment
- 2.5 or 3.5 inch stroke crank case with recirculating pump
- Infeed adjustment for 12.5" long loaf
- Blade break detection
- Double loaf elimination
- Free roller infeed system
- Optional knife frame thickness 1/4" to 1.5"
- Capable of running 65 lpm (45 - 50 lpm for raisin bread)

Safety:

- Category 3 Safeties

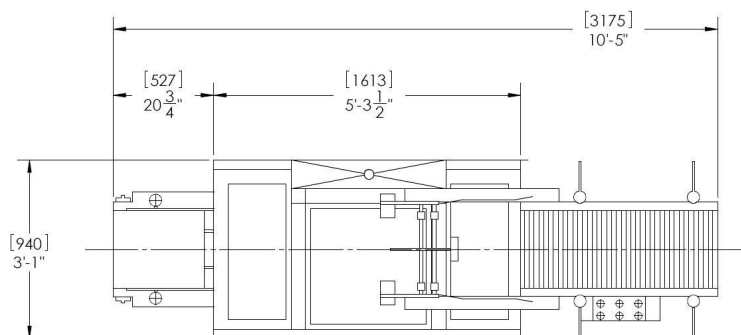
Maintenance Features:

- AB PLC controls
- 15 minute frame replacement/removal
- Sealed crank case
- Fits in place of Model 75 Slicer

Options:

- Belted infeed system
- Loaf counter
- Splitter/Turner mechanism
- Wide frames for artisan style bread

Technical Layout:



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